

## **Honey Butter Ambrosia**

(Adapted from [One Good Thing](#))

1 cup sugar  
1 cup heavy cream  
1 cup honey  
3 sticks butter (or 3/4 lb), softened  
1 tsp vanilla

In a saucepan combine sugar, cream and honey. Heat on medium high heat and stir until it comes to a boil. Boil for 1 minute.

Put the softened butter in a blender or food processor , and pour the hot mixture over the butter. Blend on medium speed until mixed well. Add vanilla, and blend again. Pour mixture into a container, cover and let cool in the refrigerator.

Keep refrigerated.

Serve on warm bread, toast, oatmeal, pancakes....my imagination is running wild!